



## Product Specification

Manual Ref: 3.6.3

Own & authorised: by AS

Affected Dept: All

Date of Issue: 15/02/2023

Reason for issue: Format updated

### WALNUTS MACHINE CRACKED SHELLLED (EX LIGHT, LIGHT, LIGHT AMBER, AMBER)

SPEC NO	1901-01	
ORIGIN	USA, Chile, China	
DESCRIPTION	All raw material is to be prepared from whole, sound, shelled walnuts of an approximately even size, processed and packed under hygienic conditions.	
GENERAL	<ul style="list-style-type: none"> <li>▪ All material supplied must comply with relevant UK and EEC legislation.</li> <li>▪ Packaging must comply with applicable UK/EU laws, excluding metal or plastic, and must be undamaged and hygienic.</li> <li>▪ Material supplied must be free from live infestation. If applicable, they will be fumigated prior shipment.</li> <li>▪ Material must be entirely free of glass fragments or particles.</li> <li>▪ Material must not contain GMOs or undergo irradiation.</li> <li>▪ Each unit of material must have tamper evidence.</li> <li>▪ Where applicable material must comply with all relevant international specifications eg. as USDA and AFI.</li> </ul>	
INGREDIENTS	100% Walnuts ( <i>Juglans regia</i> )	
ALLERGENS	Walnuts	
SIZE/ COUNT	Halves & Pieces:	Mix of Halves and Pieces to be defined in a contract with min 20% and max 90% of Halves. The remaining % of the mix, Pieces with no more than 18% of small pieces.
	Pieces	Machine cracked pieces of kernels with no more than 25% of small pieces
	Small Pieces	Machine cracked small pieces of kernels with no more than 2% below 3 mm
ORGANOLEPTIC	Appearance	Characteristics of natural, clean, fresh walnut flavor; free of rancid, stale or other off flavors or aromas. No more than 15% of the darker product below the contracted, with no more than 2 % of two colors below included in the 15%.
	Texture	Kernels are firm; not brittle, pliable, or leathery
	Flavour	Characteristic for Walnut, no off or artificial flavour
PHYSICAL	<b>Defects Tolerances</b>	
	<b>Value</b>	
	Slight Shriveling Slight Stains	4% max
	Serious Stains	2% max
	Serious Shriveling	
	Inactive Fungus	
	Insect Damage	2% max
	Rancidity	
	Active Fungus/ Decay	4% max
	Total Summatory	
	Shell	max. 1 unit in 10 kg
	Septum	max. 5 unit in 10 kg
Foreign Matter (ex glass, stone, metal)	0.1% max	
Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.		
CHEMICAL	<b>Parameters</b>	
	<b>Value</b>	
	Aflatoxins Total	4 ppb max
	Aflatoxin B1	2 ppb max
	Peroxide Value	5 meq per kilogram max
Free Fatty Acid	1.0% max	



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	Moisture	5.0% max (min 2.5%)
MICROBIOLOGICAL	Parameters	Value
	E Coli	10 per gram max
	Enterobacteriaceae	1000 per gram max
	Yeasts and Moulds	10,000 per gram max
	Listeria	Absent in 25 grams max
	Salmonella	Absent in 25 grams max
NUTRITIONAL INFORMATION per 100g Serving. Source: USDA (modified by Regulation (EU) No 1169/2011)	Nutrient	Value
	Energy	2718 kJ / 654 kcals
	Fat	65.2g
	Of which saturates	6.1g
	Carbohydrate	14.0g
	Of which sugar	1.4g
	Fibre	6.7g
	Protein	15.2g
	Salt	0.005g
PACKAGING	New clean food grade polythene liners contained in new strong sealed cardboard outers 10 Kg cardboard box with two bags of 5 Kg net sealed & with modify atmosphere bags inside.	
LABELLING	Outers to be marked with - <ul style="list-style-type: none"> <li>▪ Material Name / Type</li> <li>▪ Supplier/ Processor Name</li> <li>▪ Country of origin</li> <li>▪ Net Weight</li> <li>▪ Lot no./Batch code</li> <li>▪ Expiry</li> </ul>	
STORAGE	Cool & Dry (Max ambient temp 15°C, Humidity 40 RH)	
DURABILITY DATE	12 Months from Production Date.	

#### Approval Acceptance

Our supplier					
Name	A. Shakya		Approved by	Raj Shah	
Position	Technical Manager		Position	Director	
Date	05/12/2024		Date	05/12/2024	

**Allergens:-** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO